

## Prerequisite programmes on food safety —

### Part 4: Food packaging manufacturing

*Programmes prérequis pour la sécurité des denrées alimentaires —*

*Partie 4: Fabrication des emballages destinés aux denrées alimentaires*

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## ~~DISFDIS~~ stage

This document contains the changes based on Action item #71 (proof reading).

A version with tracked changes is submitted as document **N 288**.

**Next step:** The clean version of this draft (N289) will be discussed at the next WG 11 meeting in February 2025.

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